



STIFT
KLOSTER
NEUBURG

PINOT NOIR RAFLERJOCH 2011

Wine-description:

The Pinot Noir from the Klosterneuburg Monastery Wine Estate is a powerful, terroir-influenced Pinot with a distinctive tannin structure and a fine array of aromas. Medium ruby red with brick-red garnet edge and a smoky, aromatic nose reminiscent of blackberries and sour cherries.

On the variety and origins of this wine:

The Pinot Noir – also known as »Blauer Burgunder« (literally: Blue Burgundy) – comes from Burgundy in France. There is documentary evidence that this variety was planted there in the 4th century A.D., cultivated by the Romans and distributed throughout the Roman Empire. The gentle slopes of the Raflerjoch vineyard, particularly well protected and with a favourable microclimate, enable the demanding Pinot Noir grapes to achieve full ripeness.

Wine Estate of Klosterneuburg Monastery:

Since its foundation in 1114 Klosterneuburg monastery has been growing wine and therefore is the oldest wine estate of Austria. With 108 Hectares of vineyards it is one of the country's largest and most renowned estates. The vineyards are situated in selected top locations in Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf.

Since the year 2009 it is the first carbon neutral wine estate in Europe.



COLLECTION	TERROIR	WINE DETAILS	VINIFICATION
What makes our single-vineyard wines stand out is the particular choice of hand-picked grapes. The wine is made from grapes grown in individual vineyards with a long tradition, and the Klosterneuburg Monastery Wine Estate has been cultivating some of the individual sites for centuries. A highly selective and targeted harvest ensures the ripest of grapes, while the process of ageing the wines – done partly in small wooden casks – guarantees that they can be stored for several years while maintaining their high quality.	Winegrowing Region: Kahlenbergdorf, Vienna Single-Vineyard: Raflerjoch Soil Type: Weathered limestone soil with a top layer of loess and clay Slope Face: Southeast Sea Level: 260–280 meters	Alcohol: 13% vol. Residual Sugar: 3.6 g/l Acidity: 5.3 g/l Serving Temperature: 18 °C Peak Drinking/Maturation Potential: Optimum peak drinking by mid-2013, storage potential 5–7 years. Food Pairing: Lamb, turkey, wild fowl, sharp hard cheese and truffle pasta.	Harvest Date: October 2011 Skin Contact: 3 weeks Ageing: 16 months in large wooden casks Bottling Date: March 2013